

## WEST Search History

DATE: Thursday, August 15, 2002

<u>Set Name</u> side by side	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u> result set
DB=USPT,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR	crude adj2 lecithin	180	L1

END OF SEARCH HISTORY

## WEST

 Generate Collection  Print

L1: Entry 7 of 180

File: USPT

DOCUMENT-IDENTIFIER: US 6303803 B1

TITLE: Removal of sterols from fats and oils

Detailed Description Text (10):

The phospholipids may be used individually or in various combinations, and may be obtained from "natural" sources (e.g., soybean lecithin) or from chemical synthesis. The phospholipids may be in the form of relatively unpurified mixtures of phospholipids and other constituents (e.g., crude commercial lecithins obtained from the refining of soybean oil and other vegetable oils such as sunflower and canola), or may be purified to various degrees. In addition, phospholipids including those found in crude soybean lecithins or other crude commercial lecithins may be chemically modified. Lecithins, other phospholipid preparations, or individual phospholipids purified from natural sources or obtained by chemical synthesis, contain one or more functional groups susceptible to chemical modification, e.g., carbon-carbon double bonds, esters, phosphonate esters, amines and hydroxyl groups. Chemical modification of phospholipids can be compatible with the present methods, provided that sterols such as cholesterol retain their affinities for such chemically modified phospholipids. Thus, phospholipids that have been acetylated, hydroxylated, hydrolyzed (e.g., to produce lysophospholipids), hydrogenated, halogenated, phosphorylated, sulfated epoxidated, ethoxylated, or otherwise modified are potentially useful in the present methods and are included within the meaning of the term "phospholipid" as used herein. Various natural and synthetic phospholipids, including various types of lecithins, may be obtained commercially, for example from CALBIOCHEM.RTM., La Jolla, Calif., USA and from SIGMA.RTM. Chemical Company, St. Louis, Mo., USA.

Detailed Description Text (13):

Various lecithin powders enriched for phospholipid content are available commercially and may also be used in the present methods. Such lecithin powders are also within the scope of the term "lecithin" as used herein. The powders are typically derived by fractionation, for example acetone fractionation, of crude lecithins such as commercial soybean lecithin, and may contain from about 60% to over 95% phospholipid. A typical composition of soy lecithin contains (all per 100 g) 73 g of phospholipids (23 g PC, 20 g PE, 14 g PI, 7 g PA, and 9 g of other phospholipids such as acylphosphatidylethanolamine, diphosphatidylglycerol, lysophosphatidylethanolamine, lysophosphatidylcholine), 15 g of glycolipids, 9 g of carbohydrates and moisture, and 3 g of neutral lipids (e.g. triacylglycerols, free fatty acids, diacylglycerols, monoacylglycerols).